

the menu

CHEF
Jason

12-Course Degustation

Jamon serrano with goats chèvre pannacotta, Persian figs, smoked tomato, saffron candy apples

Beetroot and gin cured Atlantic salmon, lemon ricotta, roe, salmon wafer, fennel gel

Taste of the ocean; Scallops, wakami dust, sesame toasted nori, black fungus, white bean and ginger puree

Tomato jelly, balsamic honeycomb, olive soil, goats chevre mousse

Wakame Salmon on crushed potato colcannon with lobster, dashi, chipotle, pickled cucumber, bonito, watermelon radish

Sous vide lamb with roasted corn paint, potted peas and buffalo mozzarella

Grade 7 wagyu eye fillet, potato fondant, soured cherry gel, smoked blackberries, micro veg, black garlic

Pan fried snapper fillet, green tomato consume, asparagus, olive soil, roast tomato gel, tarragon oil, pencil leeks

Applewood smoked spatchcock breast with celeriac puree, dutch carrots, olive salt, harissa

Textures of chocolate: Chocolate parfait sphere, chocolate shatters, chocolate soil, white chocolate almond clusters, freeze dried berries, whisky truffles

Orange and almond cake, almond milk pannacotta, orange sorbet, macerated mandarin segments, cardamom gel

Ruby grapefruit jelly, strawberry marquise, sticky toffee apple, lemon meringue Apples and rhubarb:

Roasted thyme and garam masala pink lady apples, roast rhubarb, green apple sorbet, saffron candy apples, apple gel

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN love food experiences